

PROVGREEN® L100

Pea proteins in solution for the clarification of musts and wines

CHARACTERISTICS

PROVGREEN® L100 is a solution of pea proteins with a concentration of 100 g/L, stabilized by SO₂, and takes the form of a beige-coloured liquid.

PROVGREEN® L100 contains no animal proteins.

OENOLOGICAL PROPERTIES

- Rapid flocculation of suspended particles in must, and optimal clarification
- Improved settling of lees compared to animal-based fining agents
- Removes oxidized and oxidizable polyphenols
- Contributes to aromatic freshness and helps preserve the tint in white and rosé wines
- Its liquid form makes it easy to use

APPLICATIONS

- Prevention and moderate treatment of oxidation of white and rosé musts, and of thermovinified red musts
- Treatment of musts from crushed or spoiled harvests (botrytis)
- Clarification of musts by flotation or static clarification

DOSAGE

Musts: 15 to 40 cL/hL according to level of oxidation, alteration or turbidity

Wines: 5 to 15 cL/hL according to tannic structure

Maximum legal dose according to current European regulations: 50 cL/hL.

INSTRUCTIONS FOR USE

Shake can vigorously before using product.

Dilute **PROVGREEN® L100** and then mix with the must or wine using a DOSACOL or metering pump. Mix thoroughly.

For flotation, draw up **PROVGREEN® L100** with a metering pump.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

20L

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Do not allow to freeze. Once opened use rapidly.

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